

Department of Public Health and Social Services
Division of Environmental Health
Food Establishment Inspection Report

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INSPECTION	RSN	TYPE	GRADE	INSPECTION DATE		ESTABLISHMENT NAME	
Regular	✓	✓	20	07 / 14 / 2017		SONG MARKET	
Follow-up				TIME IN	TIME OUT	PERMIT HOLDER	
Complaint			RATING	9:50AM	12:15 PM	KIM KWANG HO	
Investigation			B	SANITARY PERMIT NO.		LOCATION (Address)	
Other:				170002465		LOT 362-1B-1 #202 BCBIC ST. CHALAN PAGO	
ESTABLISHMENT TYPE				AREA	TELEPHONE	No. of Risk Factor/Intervention Violations	RISK CATEGORY
RETAIL				4	734-3163	3	2
				No. of Repeat Risk Factor/Intervention Violations			
				0			

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance (IN, OUT, N/O, N/A) for each numbered item. Mark "X" in appropriate box for COS and/or R.

IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status				COS	R	PTS
Supervision						
1	IN	OUT	Person in charge present, demonstrates knowledge, and performs duties			6
Employee Health						
2	IN	OUT	Management awareness, policy present			6
3	IN	OUT	Proper use of reporting, restriction & exclusion			6
Good Hygienic Practices						
4	IN	OUT	Proper eating, tasting, drinking, betelnut, or tobacco use			6
5	IN	OUT	No discharge from eyes, nose, and mouth			6
Preventing Contamination by Hands						
6	IN	OUT	Hands clean and properly washed			6
7	IN	OUT	No bare hand contact with ready-to-eat foods or approved alternate method properly followed			6
8	IN	OUT	Adequate handwashing facilities supplied & accessible			6
Approved Source						
9	IN	OUT	Food obtained from approved source			6
10	IN	OUT	Food received at proper temperature			6
11	IN	OUT	Food in good condition, safe, and unadulterated			6
12	IN	OUT	Required records available: shellstock tags, parasite destruction			6
Protection from Contamination						
13	IN	OUT	Food separated and protected			6
14	IN	OUT	Food contact surfaces: cleaned & sanitized			6
15	IN	OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food			6
Potentially Hazardous Food (TCS Food)						
16	IN	OUT	Proper cooking time and temperatures			6
17	IN	OUT	Proper reheating procedures for hot holding			6
18	IN	OUT	Proper cooling time and temperatures			6
19	IN	OUT	Proper hot holding temperatures			6
20	IN	OUT	Proper cold holding temperatures			6
21	IN	OUT	Proper date marking and disposition			6
Consumer Advisory						
22	IN	OUT	Consumer Advisory provided for raw or undercooked foods			6
Highly Susceptible Populations						
23	IN	OUT	Pasteurized foods used; prohibited foods not offered			6
Chemical						
24	IN	OUT	Food additives: approved and properly used			6
25	IN	OUT	Toxic substances properly identified, stored, used			6
Conformance with Approved Procedures						
26	IN	OUT	Compliance with variance, specialized process, and HACCP plan			6

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Mark "X" in box, if numbered item is not in compliance and/or if COS and/or R. COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status				COS	R	PTS
Safe Food and Water						
27			Pasteurized eggs used where required			1
28			Water and ice from approved source			2
29			Variance obtained for specialized processing methods			1
Food Temperature Control						
30			Proper cooling methods used; adequate equipment for temperature control			1
31			Plant food properly cooked for hot holding			1
32			Approved thawing methods used			1
33	X		Thermometer provided and accurate			1
Food Identification						
34			Food properly labeled; original container			1
Prevention of Food Contamination						
35			Insects, rodents, and animals not present			2
36			Contamination prevented during food preparation, storage & display			1
37			Personal cleanliness			1
38			Wiping cloths: properly used and stored			1
39			Washing fruits and vegetables			1
Proper Use of Utensils						
40			In-use utensils: properly stored			1
41			Utensils, equipment and linens: properly stored, dried, handled			1
42			Single-use/single-service articles: properly stored, used			1
43			Gloves used properly			1
Utensils, Equipment and Vending						
44			Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			1
45			Warewashing facilities: installed, maintained, used; test strips			1
46			Nonfood-contact surfaces clean			1
Physical Facilities						
47			Hot & cold water available, adequate pressure			2
48			Plumbing installed; proper backflow devices			2
49			Sewage and wastewater properly disposed			2
50			Toilet facilities: properly constructed, supplied, & cleaned			2
51			Garbage/refuse properly disposed; facilities maintained			2
52	X		Physical facilities installed, maintained, and clean			1
53			Adequate ventilation and lighting; designated areas use			1
Documents and Placards						
54			Sanitary Permit, Health Certificates valid and posted			2

I have read and understand the above violation(s), and I am aware of the corrective measures that shall be taken.

Person in Charge (Print and Sign)

DEH Inspector (Print and Sign)

KATHERINE DEL MUNDO

LEILANI NAVARRO

Date: 07/14/17

Follow-up (Circle one): YES NO

Follow-up Date

07/24/17

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ESTABLISHMENT NAME SONG MARKET		LOCATION (Address) LOT 3202-1B-1 #202 BICBIC ST. CHALAN PAGO	
INSPECTION DATE 07/14/2017	SANITARY PERMIT NO. 170002465	PERMIT HOLDER KIM, KWANG HO	

TEMPERATURE OBSERVATIONS

Item/Location	Temperature (° F)	Item/Location	Temperature (° F)
HOTDOG BUN / COUNTER	80.0	AMBIENT TEMPERATURE / WINE CHILLER	69.0
CRAB KELAGUEN / COUNTER	74.8	CRAB KELAGUEN / STORAGE ROOM	77.5
CHICKEN KELAGUEN / WINE CHILLER	73.0	EMPANADA / STORAGE ROOM	76.6
TUNA MUSUBI / WINE CHILLER	71.6		
SPAM SUSHI / WINE CHILLER	71.4		
ARROZ CALDO / WINE CHILLER	84.5		
HAMBURGER / WINE CHILLER	66.3		
HAM SANDWICH / WINE CHILLER	60.9		
HAM & EGG TOAST / WINE CHILLER	67.8		
RAW SHELLED EGG / DISPLAY CHILLER	51.2; 45.5; 46.5		

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
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Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code.

	A REGULAR INSPECTION WAS CONDUCTED TODAY. PREVIOUS INSPECTION DATED 04/10/12 RESULTED IN A GRADE/RATING OF "A". THE FOLLOWING VIOLATIONS WERE OBSERVED TODAY:	
08	HOT WATER, PAPER TOWEL, AND SIGNAGE NOT PROVIDED FOR THE HANDWASHING SINK IN THE RESTROOM. HOT WATER, PAPER TOWEL, AND SIGNAGE SHALL BE PROVIDED FOR HAND-WASHING SINKS TO PROMOTE REGULAR, PROPER HANDWASHING.	07/24/17
12	SHELLSTOCK TAGS NOT AVAILABLE/PRESENTED FOR RAW OYSTERS WITH SHELL INTACT FOUND IN THE DEEP FREEZER. FOR AT LEAST 90 DAYS SHELL STOCK TAGS SHALL BE KEPT A RECORD-KEEPING SYSTEM SHALL BE IN PLACE FOR PROPER SOURCE IDENTIFICATION OF SHELL FISH.	07/24/17
13	RAW CHICKEN WINGS, RAW SEAFOOD, AND FROZEN VEGETABLES BEING STORED TOGETHER IN A DEEP FREEZER WITHOUT PROPER SEPARATION. FOOD SHALL BE SEPARATED ACCORDING TO COOKING TEMPERATURE WHEN IN STORAGE TO PREVENT CROSS-CONTAMINATION.	07/24/17
20	POTENTIALLY HAZARDOUS FOOD (PHF) SUCH AS HOTDOG BUN, KELAGUEN, ARROZ CALDO, SUSHI, HAMBURGER, TOAST/SANDWICHES, AND EMPANADA DID NOT MEET INTERNAL	

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections.

Person in Charge (Print and Sign) Scott Kim	Date: 07/14/17
DEH Inspector (Print and Sign) KATHERINE DEL MUNDO	Date: 07/14/17

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ESTABLISHMENT NAME SONG MARKET		LOCATION (Address) LOT 3262-1B-1 #202 BICBIC ST. CHALAN PAGO
INSPECTION DATE 07/14/2017	SANITARY PERMIT NO. 170002465	PERMIT HOLDER KIM, KWANG HO

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
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Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code.

	TEMPERATURE REQUIREMENT FOR COLD HOLDING. SEE TEMPERATURE OBSERVATIONS ON PAGE 2. PIE FOOD SHALL BE KEPT AT PROPER INTERNAL TEMPERATURE OF 41°F OR BELOW FOR COLD HOLDING TO LIMIT GROWTH OF MICROORGANISMS THAT MAY CAUSE FOODBORNE ILLNESS. COS: ALL MENTIONED FOOD WERE DISCARDED, INCLUDING: 4 PCS OF HAM & EGG TOAST; 2 PCS HAM SANDWICH; 1 PC TUNA MUSUBI; 1 PC SPAM SUSHI; 1 HOTDOG BUNS; 4 PCS CRAB KELAGUEN; 8 PCS CHICKEN KELAGUEN; 1 PC ARROZ-CALDO; 1 PC HAMBURGER; 1 PC SPAM SUSHI; 2 PCS HALF SPAM SUSHI; 10 PCS EMPANADA; AND 3 PCS CRAB KELAGUEN. PIC WAS INFORMED TO IMMEDIATELY PLACE ALL PIE FOOD IN HOT/COLD HOLDING EQUIPMENT UPON RECEIPT OF DELIVERY IN THE MORNING. ALSO, HE WAS INSTRUCTED TO TAKE INTERNAL TEMPERATURES OF PIE FOOD UPON RECEIPT, AND AT REGULAR INTERVALS THROUGHOUT THE DAY, TO ENSURE THAT TEMPERATURE REQUIREMENTS ARE BEING MET.	
33	FOOD THERMOMETER NOT AVAILABLE; NO AMBIENT THERMOMETERS PROVIDED FOR THE DISPLAY CHILLERS AT THE BACK. THERMOMETERS SHALL BE PROVIDED TO FACILITATE MONITORING OF INTERNAL TEMPERATURES OF FOOD, AND OF THE AMBIENT TEMPERATURE IN COOLING DEVICES.	08/13/17
52	DIRT, DUST, AND DEBRIS FOUND ON THE FLOOR UNDER STORAGE RACKS/PALLETS IN THE STORAGE ROOM; PAINT PEELING ON WALLS IN THE RESTROOM; ENTERAL MOLE FOUND IN WALL ADJACENT TO THE LARGE DISPLAY CHILLER. PHYSICAL FACILITIES SHALL BE MAINTAINED CLEAN AND IN GOOD REPAIR TO PREVENT ENTRY/HARBORAGE OF PESTS. REMOVED "A" PLACARD NO. 01396. POSTED "B" PLACARD NO. 00805 AND ISSUED A RE-INSPECTION REQUEST FORM. PICTURES OF VIOLATIONS WERE TAKEN. DISCUSSED THIS INSPECTION REPORT WITH PIC, SCOTT KIM.	08/13/17

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Person in Charge (Print and Sign) Scott Kim	Date: 07/14/17
DEH Inspector (Print and Sign) KATHERINE DEL MUNDO	Date: 07/14/17